



Mother's Day 2021 Buffet Lunch

SALADS/ STARTERS

- Assorted bread rolls and butter
- Baby potato salad with chives dill Dijon mustard aioli confit garlic
- Garden salad with tomato conacacsse balsamic red onions fresh figs shaved radish
- Quinoa tabouleh mint parsley goat curd toasted seeds and nuts lemon vinaigrette
- Local prawns noodle salad with Thai basil shallot shiso cucumber shaved daikon sesame and soy dressing
- Avocados heirloom tomato salad with crispy kale toasted cashew nuts
- Butternut pumpkin rocket salad with pink ginger scented tomato dressed with lime yoghurt crisp sage

CHILLED FRESH SEAFOOD

- Chilled fresh prawns with selection of sauces, fresh lemons and limes

MAIN COURSE

- Grilled Rib fillet herb crusted pinot noir jus crispy shallots red vein sorrel asparagus spears
- Porchette rolled in spices braised in apple white wine served with salted pork crackling
 - Whole baked barra cheery tomato crushed new potato caper and dill butter sauce and lemon pepper
- Grilled chicken supreme with wild mushroom and sautéed leek with scented white truffle oil
- Pumpkin and ricotta ravioli with roasted beetroot topped shaved parmesan with extra virgin olive oil
 - Baked potato gratin with spinach and goats cheese wasabi flowers
 - Steamed seasonal greens beans bok choy, pak choy and zucchini with herb scented compound butter

DESSERTS

- Mini cheese platters
- Individual fruit platters
- Lemon myrtle Brule with rose jelly and Anzac wafer
- Jasmine tea infused flan raspberry and strawberry salsa meringue kisses
- Peach yoghurt mousse grilled fruits vanilla sponge macca crumble
- Deconstructed black forest with drunken cherries

Adults \$70 pp | Teens (13-16yrs) \$35pp | Children (5-12yrs) \$20

To book, please call 5450 9521

**Accor Plus dining discounts not applicable.*